

# Soalheiro

## ALVARINHO SOALHEIRO PRIMEIRAS VINHAS 2021

This Alvarinho was born from the plot that gives its name to Soalheiro, our first vineyards planted in 1974. Today, we also integrate in this wine a selection of vineyards with more than 30 years, scattered throughout Monção and Melgaço territory, taken care of by some of the 150 families that are part of our Grap growers Club. The harvesting of these old vines that have been added to our first vineyard is done manually and coordinated for the same day, making the *Primeiras Vinhas*, besides being a Soalheiro icon, also a driving force for the preservation of old vines in our territory.



**Region**  
Monção and Melgaço, Vinho Verde DOC

**Alcohol (%)**  
12.5

**Total Acidity (g/dm<sup>3</sup>)**  
6.7

**Residual Sugar**  
Dry

**Grape Varieties**  
Alvarinho

**pH**  
3.25

**Volatile Acidity (g/dm<sup>3</sup>)**  
0.46

### FOOD SUGGESTIONS

The wine made from the oldest vines features lively acidity with added complexity from the barrel, making it a versatile match for many plates. It pairs well with seafood, all kinds of fish, poultry dishes, mature cheeses, smoked meats, or Asian and Mediterranean gastronomies.

### TASTING NOTES

*Primeiras Vinhas* has a bright lemon to golden-yellow colour and a concentrated ripe fruit aroma with buttery notes and plenty of spice. It boasts an elegant, vibrant flavour that is very firm and tropical tasting in its youth and gets bigger with ageing. Its full body perfectly balances with a crisp acidity. These complexities are due to the early ripening of the Alvarinho on the suntrap, nicknamed 'Soalheiro', where our first vineyard is located.

### TERROIR

The microclimate that influences the production of Alvarinho grapes in our territory is unique. Monção and Melgaço, Portugal's northernmost territory, is protected by a set of mountains that allow a perfect combination between rainfall, temperature, and the number of sunshine hours necessary for the best maturation of the grapes of the Alvarinho grape variety. This good sun exposure - a 'soalheiro' (sunny) location - also gave its name to the parcel that was in the origin of the brand and also *Primeiras Vinhas*.

### VINIFICATION

The grapes are harvested by hand from the old vines in our Territory. The wine is fermented mostly in stainless steel, with 15% fermented in old oak barrels for added richness. "The philosophy is to have more lees contact through bâtonnage. This gives structure to the wine and a different character from most Vinhos Verdes", explains our winemaker. The wine ages for 6 months before bottling.